

IN THE SPECIFICATION

Please amend the paragraph beginning at page 14, line 17, as follows:

In the above operation, the solid-liquid separation can be carried out directly without using any filter aid such as diatomaceous earth when the separation is conducted, for example, by filtration with an ultra-filter membrane (UF membrane) or filtration with a membrane filter (MF) or continuous centrifugation. As MF membrane, for example, a ceramic membrane (e.g., trade name: Dahlia; Tsukishima Machine Co.) may be used. According to continuous centrifugation (5,000-25,000 rpm, preferably 8,000-15,000 rpm; 6,500-10,000G, preferably 7,500-9,500G; e.g., 10,000 rpm, 8,200G), crystals of DFA III (crystal size 250-500 $\mu$ m) can be separated from fine crystals (crystals other than DFA III, mainly tetra- and penta-saccharides; crystal size 100 $\mu$ m or less); thus, this can be applied to ~~filtration~~ solid-liquid separation of crude crystal syrup or crystal syrup.

Please amend the paragraph beginning at page 15, line 16, as follows:

The crude crystal syrup and the crystal syrup separated from the crystallized mother liquor are applied to solid-liquid separation by for example continuous centrifugation (e.g., ~~Alpha-Laval~~ Alfa Laval Co.). The syrup contains non-crystallized oligo-saccharides other than DFA III, of which the fructose polymerization degree is diverse. It has been found that the higher degree of fructose polymerization makes crystallization easy and yields crystals smaller in particle size. Utilizing this property, DFA III can be separated from other oligo-saccharides. Thus, oligo-saccharides other than DFA III can be eliminated to prevent circulatory accumulation of oligo-saccharides other than DFA III and suppress decrease of the purity of the starting material for crystallization of DFA III. When the oligo-saccharides other than DFA III is accumulated by circulation, the purity of crude crystal mother liquor (condensate) is decreased, and it becomes difficult to retain the purity at which efficient

(industrial) crystallization can be achieved (60% or more purity in crude crystals).

Particularly, syrup may be removed outside the production system in order to prevent decrease of the purity of the crude crystal mother liquor (condensate), but it should be avoided because it is accompanied by loss of DFA III.

Please amend the paragraph beginning at page 44, line 5, as follows:

(1) The product of Firm D (200kg) is dissolved in 1000kg of hot water at 80°C, and cooled down to 60°C. To the resulting solution is added IFT 5000 units/kg inulin (prepared in the production of an enzyme as shown below), and the mixture is stirred at 60°C for 24 hours to yield a DFA III solution. The reaction mixture is heated up to 80°C to deactivate the enzyme. To this deactivated solution is added Taiko Active Charcoal S (Futamura Kagaku Kogyo KK; average particle size 35 microns, less than 147 microns), and the mixture is stirred at 60°C for 10 minutes. The mixture was then filtered through diatomaceous earth (Showa Chemical Ind.; Radiolite 700). That is, the above diatomaceous earth was pre-coated on the outside ~~inside~~ of a ceramic tube (Japan [[Pole]] PALL KK.: PR-12 type ceramic tube), through which a solution containing active carbon was passed under increased pressure, and the filtrate was recovered inside ~~outside~~ the tube.

Please amend the paragraph beginning at page 48, line 11, as follows:

Main Culture: The culture broth (1 L, 10 flasks, 1% pre-culture broth for the main culture broth) prepared in the pre-culture was inoculated on Culture medium 2 under sterile condition. The jar fermenter was operated at 27°C for 17 hours. Aeration: 1 vvm (100 L/min); frequency of stirring: 300 rpm.

Please amend the paragraph beginning at page 52, line 23, as follows:

Main Culture: The culture broth (1 L, 10 flasks, 1% pre-culture broth for the main culture broth) prepared in the pre-culture was inoculated on Culture medium 2 under sterile condition. The jar fermenter was operated at 27°C for 17 hours. Aeration: 1 vvm (150 L/min); frequency of stirring: 300 rpm.